

MILK SANITATION RATING REPORT

SECTION A: REPORT OF THE MILK SANITATION RATING

Of A Brown Dairy
(Shippers Name and Address)

As of June 14, 2006
(Date)

REGULATORY AGENCY State Department of Health			MILK SANITARIAN M.I.Good		ORDINANCE IN EFFECT Edition 2005 Date Adopted April 1, 2006	
RATED BY (Name)	(Title)	(Agency)	DATE CERTIFIED BY PHS/FDA		RATING BASED ON	APPROVED LABORATORY (Name or #)
M.Milkrater	SRO	State HD	June 17, 2005		2005 Edition of the Pasteurized Milk Ordinance	#63540 Date July 20, 2005

SUMMARY OF RATING RESULTS

Number of Dairy Farms	314	Sanitation Compliance Rating of Raw Milk for Pasteurization	91
Number of Dairy Farms Inspected	40	Sanitation Compliance Rating of <u>Milk Plants</u> , Receiving Station or Transfer Station	94
Number of <u>Milk Plants</u> , Receiving Stations or Transfer Stations	1		
Number of <u>Milk Plants</u> , Receiving Stations or Transfer Stations Inspected	1	Enforcement Rating	92
Total Pounds of Pasteurized Milk Produced Daily	1,628,000		

Recommendations of the Milk Sanitation Rating Officer

The Sanitation Compliance Rating of the raw milk for pasteurization and the milk plant and the enforcement rating are approximately the same as reported for the previous rating. Although these scores meet the minimum requirements for participation in the IMS program, the observations made during this rating indicate the need to improve some areas of the milk sanitation program. These include:
1. Attention should be directed to the Items of sanitation, which were found in violation at twenty-five percent (25%) or more of the dairy farms (Item #'s 3,6,12 and 16).
2. In the milk plant, particular attention should be directed to the HTST pasteurization deficiencies (Item 16p(B) 2).
3. The Regulatory Agency should adhere more closely to the minimum required frequency for inspecting milk tank trucks.
4. Written notices of intent to suspend the permit should be issued when there are repeat violations.
NOTE: Two (2) farm bulk milk storage tanks, manufactured after January 1, 2000, were not equipped with acceptable recording devices.

MILK SANITATION RATING REPORT

SECTION B. REPORT OF ENFORCEMENT METHODS

(Example: Plant Only)

SHIPPER Clear Milk Plant

DATE OF RATING June 12-13, 2006

ENFORCEMENT RATING 89

DAIRY FARMS PART I						MILK PLANT PART II						INDIVIDUAL SHIPPER RATING PART III											
Number	Ordinance Section	Item	Number Inspected	Number Complying	Percent Complying	Weight	Credit	Number	Ordinance Section	Item	Number Inspected	Number Complying	Percent Complying	Weight	Credit	Number	Ordinance Section	Item	Number Inspected	Number Complying	Percent Complying	Weight	Credit
1	3	All dairy farmers hold a valid permit				5		1	3	All milk plants, receiving station and transfer station operators hold valid permits				5		1		Enter Total Credit from Part I under Percent Complying				45	N/A
2	5	All dairy farms inspected at least once every six (6) months or as required in Appendix "P"				15				Milk plant and receiving station(s) inspected at least once every three (3) months; transfer station(s) once every six (6) months	8	8	100		15	2		Enter Total Credit from Part II under Percent Complying			88.7	45/90	79.8
3	5	Inspection sheet posted or available				5		3	5	Inspection sheet posted or available				5		3	4	All milk and milk products properly labeled	5	4	80	4	3.2
4	7	Requirements interpreted in accordance with PHS/FDA PMO as indicated by past inspections				10		4	7	Requirements interpreted in accordance with PHS/FDA PMO as indicated by past inspections	1	.8	80		8	4	11	Provisions of Section 11 followed when milk and milk products are imported				6	6
5	8	T B & Brucellosis certification on file as required				10		5	7 App I	Pasteurization equipment tested at required frequency	8	6	75	15	11.3	INDIVIDUAL SHIPPER ENFORCEMENT RATINGS 89							
6	7	Water samples tested and reports on file as required				5		6	7	Individual and cooling water samples tested and reports on file as required	8	6	75	5	3.8	Individual Shipper of Raw Milk for Pasteurization:							
7	5	Milking time inspection program established				5		7	6	Samples of each plant's milk and milk products collected at required frequency and all necessary laboratory examination made	5	4	80	10	8	Without Receiving Station, Transfer Station or Plant: Evaluate all Items Part I and record. With Receiving Station(s) or Transfer Station(s): Evaluate all Items Part I. Evaluate all Items Part II, except Numbers 5 and 7. Divide by 75. Evaluate all Items Part III.							
8	6	At least four (4) samples collected from each dairy farm's milk supply every six (6) months and all necessary laboratory examinations made				10		8	6 App B	Sampling procedures approved by PHS/FDA evaluation methods	1	.86	86	10	8.6	Individual Shipper of Pasteurized Milk and Milk Products:							
9	6 App B	Sampling procedures approved by PHS/FDA evaluation methods				10		9	3,5,6,16	Permit issuance, suspension, revocation, reinstatement, hearings, and/or court actions taken as required	1	1	100	15	15	With Attached Raw Supply: Evaluate all Items Part I. Evaluate all Items Part II, use 45 Weight. Evaluate all Items Part III. With Unattached Raw Supplies: Evaluate all Items Part II, use 90 Weight Evaluate all Items Part III, except Number 1.							
10	3,5,6,16	Permit issuance, suspension, revocation, reinstatement, hearings, and/or court actions taken as required				15		10		Records systematically maintained and current	1	.9	90	10	9	Remarks							
11		Records systematically maintained and current				10		TOTAL CREDIT, Part II 88.7															
TOTAL CREDIT, Part I						Remarks						7. No annual vitamin assay for fat free milk.											
Remarks						4. Violation of Item 16b(2)(d) (15 pts) existed but was not marked on the last inspection. On a previous inspection, Item 15a(a) was marked, but under remarks it described a packaging violation. This should have been correctly marked under Item 18(b) (5 pts).						8. Refer to "Evaluation of Sampling Procedures".											
						5. Two of 8 sets of pasteurizer tests were incomplete.						10. Laboratory records for yogurt were not kept on ledgers.											
						6. Two (2) water samples were missing.						Part III Remarks											
												3. "Grade A" only in yogurt ingredients statement.											

EVALUATION OF SAMPLING PROCEDURES

(For the Calculation of MILK PLANT-Part II, Item 8 of FORM FDA 2359j-MILK SANITATION
RATING REPORT-SECTION B. REPORT OF ENFORCEMENT METHODS (Page 2))
(*Example: Plant - Part II, Item 8*)

SHIPPER Clear Milk Plant **INSPECTING AGENCY** State Dept. of Health

LOCATION One Milk Road, Cowtown, St 00000 State Capitol, Cowsville, State 00001

PLANT # 72-125 **DATE(s)** June 12-13, 2006

EVALUATION OF SAMPLING PROCEDURES

No.	Item	Number Inspected	Number Complying	Percent Complying	Weight	Credit
1	Sampling Surveillance Officers Properly Certified	2	2	100	5	5
2	Adequate Training Program Provided	1	1	100	5	5
3	Sampling Surveillance Authority Properly Delegated	2	2	100	10	10
4	All Samplers Hold a Valid Permit	NA	NA	NA	10	NA
5	Samplers Evaluated Every Two (2) Years and Reports Properly Filed	8	6	75	20	15
6	Sampling Procedures in Substantial Compliance	8	6	75	20	15
7	Permit Suspension, etc., Taken as Required	NA	NA	NA	20	NA
8	Records Systematically Maintained and Current	10	10	100	10	10
	TOTAL CREDIT				100	60

NOTE: Items 4 and 7 above are not applicable when calculating Milk Plant Sampling Procedures, Part II, Item 8 of FORM FDA 2359j-MILK SANITATION RATING REPORT-SECTION B. REPORT OF ENFORCEMENT METHODS (Page 2).

Calculation of the Score (Plant, RS or TR): Divide the Total Credit by seventy (70) for milk plants, receiving stations and transfer stations. Then multiply by 100 to create a percentage.

$$60/70 \times 100 = 85.7 = 86$$

Remarks:

#5 - One (1) of two (2) State regulatory officials, who takes samples at this plant, and one (1) of six (6) milk plant receiving personnel, who samples incoming tankers, have not been evaluated in the last two (2) years.

#6 - Two (2) permitted samplers have not been evaluated in the last two (2) years.

#8 - Add the Number of Inspected under #'s 3 and 5 to arrive at the total to enter in #8 (10).

MILK SANITATION RATING REPORT

SECTION B. REPORT OF ENFORCEMENT METHODS

(Example: BTU and Receiving Station)

SHIPPER Clear Milk Coop (BTU)-RS

DATE OF RATING June 14 - 16, 2006

ENFORCEMENT RATING 90

DAIRY FARMS PART I							MILK PLANT PART II						INDIVIDUAL SHIPPER RATING PART III										
Number	Ordinance Section	Item	Number Inspected	Number Complying	Percent Complying	Weight	Credit	Number	Ordinance Section	Item	Number Inspected	Number Complying	Percent Complying	Weight	Credit	Number	Ordinance Section	Item	Number Inspected	Number Complying	Percent Complying	Weight	Credit
1	3	All dairy farmers hold a valid permit	25	25	100	5	5	1	3	All milk plants, receiving station and transfer station operators hold a valid permits				5	5	1		Enter Total Credit from Part I under Percent Complying			88.3	45	39.7
2	5	All dairy farms inspected at least once every six (6) months or as required in Appendix "P"	25	20	80	15	12	2	5	Milk plant and receiving station(s) inspected at least once every three (3) months; transfer station(s) once every six (6) months	8	6	75	15	11.3	2		Enter Total Credit from Part II under Percent Complying			90.3	45/90	40.6
3	5	Inspection sheet posted or available	25	25	100	5	5	3	5	Inspection sheet posted or available				5	5	3	4	All milk and milk products properly labeled	1	1	100	4	4
4	7	Requirements interpreted in accordance with PHS/FDA PMO as indicated by past inspections	25	20	80	10	8	4	7	Requirements interpreted in accordance with PHS/FDA PMO as indicated by past inspections	1	.9	90	10	9	4	11	Provisions of Section 11 followed when milk and milk products are imported				6	6
5	8	T B & Brucellosis certification on file as required				10	10	5	7 App I	Pasteurization equipment tested at required frequency	NA	NA	NA	15	NA	INDIVIDUAL SHIPPER ENFORCEMENT RATINGS 90.3 Individual Shipper of Raw Milk for Pasteurization: Without Receiving Station, Transfer Station or Plant: Evaluate all Items Part I and record. With Receiving Station(s) or Transfer Station(s): Evaluate all Items Part I. Evaluate all Items Part II except Numbers 5 and 7. Divide by 75. Evaluate all Items Part III.							
6	7	Water samples tested and reports on file as required	25	25	100	5	5	6	7	Individual and cooling water samples tested and reports on file as required	8	6	75	5	3.8	Individual Shipper of Pasteurized Milk and Milk Products: With Attached Raw Supply: Evaluate all Items Part I. Evaluate all Items Part II, use 45 Weight. Evaluate all Items Part III. With Unattached Raw Supplies: Evaluate all Items Part II, use 90 Weight. Evaluate all Items Part III, except Number 1.							
7	5	Milking time inspection program established				5	5	7	6	Samples of each plant's milk and milk products collected at required frequency and all necessary laboratory examination made	NA	NA	NA	10	NA								
8	6	At least four (4) samples collected from each dairy farm's milk supply every six (6) months and all necessary laboratory examinations made	25	20	80	10	8	8	6 App B	Sampling procedures approved by PHS/FDA evaluation methods	1	.86	86	10	8.6								
9	6 App B	Sampling procedures approved by PHS/FDA evaluation methods	1	.79	79	10	7.9	9	3,5,6,16	Permit issuance, suspension, revocation, reinstatement, hearings, and/or court actions taken as required	1	1	100	15	15								
10	3,5,6,16	Permit issuance, suspension, revocation, reinstatement, hearings, and/or court actions taken as required	25	22	88	15	13.2	10		Records systematically maintained and current	1	1	100	10	10								
11		Records systematically maintained and current	25	23	92	10	9.2	TOTAL CREDIT, Part II						67.7		Remarks							
TOTAL CREDIT, Part I							88.3		(67.7 / 75 X 100 = 90.3)						Part II Remarks								
Remarks							Remarks						2. Two inspection frequencies missed.										
2. Minimum inspection interval not met on five (5) dairy farms.							8. Insufficient number of samples from five (5) dairy farms.						4. Violations of 15b(c) (5 pts) and 17d (5 pts) existed but were not marked on the last inspection.										
4. Significant violations existing during the last inspection were not marked at five (5) dairy farms on their previous inspection sheet.							9. Refer to "Evaluation of Sampling Procedures".						6. Recirculated cooling water sampling frequency was missed twice.										
							10. Regulatory action not properly taken on three (3) dairy farms.						8. Refer to "Evaluation of Sampling Procedures".										
							11. Laboratory results were not up to date for two (2) dairy farms.																

EVALUATION OF SAMPLING PROCEDURES

(For the Calculation of DAIRY FARMS-Part I, Item 9 of FORM FDA 2359j-MILK SANITATION RATING REPORT-SECTION B. REPORT OF ENFORCEMENT METHODS (Page 2))

(Example: Farms Only, Part I, Item 9)

SHIPPER Clear Milk Coop (BTU)-RS

INSPECTING AGENCY State Dept. of Health

LOCATION Two Milk Road, Cowtown, State

State Capitol, Cowsville, State 00001

BTU # 72-122

DATE(s) June 14-16, 2006

EVALUATION OF SAMPLING PROCEDURES

No	Item	Number Inspected	Number Complying	Percent Complying	Weight	Credit
1	Sampling Surveillance Officers Properly Certified	2	2	100	5	5
2	Adequate Training Program Provided	1	1	100	5	5
3	Sampling Surveillance Authority Properly Delegated	2	2	100	10	10
4	All Samplers Hold a Valid Permit	12	8	67	10	6.7
5	Samplers Evaluated Every Two (2) Years and Reports Properly Filed	12	6	50	30	15
6	Sampling Procedures in Substantial Compliance	6	5	83	15	12.5
7	Permit Suspension, etc., Taken as Required	12	12	100	15	15
8	Records Systematically Maintained and Current	14	14	100	10	10
	TOTAL CREDIT				100	79.2

Remarks:

#4 - Eleven (11) bulk milk hauler/samplers were identified from weight tickets found at the dairy farms from the previous thirty (30) days, plus one (1) field person who takes somatic cell count reinstatement samples. Three (3) "weekend" haulers and the field person were not permitted.

#5 - In addition to the four (4) individuals identified in #4, two (2) permitted bulk milk hauler/samplers were not evaluated in the last two (2) years.

#6 - One (1) of the samplers that had been evaluated, was observed committing the following violations: Failing to sanitize the thermometer that was used to check the temperature of the milk; sampling the milk before the required agitation time had elapsed, filling the sample container over the open tank, and not taking a temperature control sample at the first stop.

#8 - Add the Number of Inspected under #'s 3 and 4 to arrive at the total to enter into #8 (14).

EVALUATION OF SAMPLING PROCEDURES

(For the Calculation of MILK PLANT-Part II, Item 8 of FORM FDA 2359j-MILK SANITATION RATING REPORT-SECTION B. REPORT OF ENFORCEMENT METHODS (Page 2))

(Example: Receiving Station Only, Part II, Item 8)

SHIPPER Clear Milk Coop (BTU)-RS **INSPECTING AGENCY** State Dept. of Health

LOCATION Two Milk Road, Cowtown, State State Capitol, Cowsville, State 00001

PLANT # 72-152 **DATE(S)** June 14, 2006

EVALUATION OF SAMPLING PROCEDURES

No.	Item	Number Inspected	Number Complying	Percent Complying	Weight	Credit
1	Sampling Surveillance Officers Properly Certified	2	2	100	5	5
2	Adequate Training Program Provided	1	1	100	5	5
3	Sampling Surveillance Authority Properly Delegated	2	2	100	10	10
4	All Samplers Hold a Valid Permit	NA	NA	NA	10	NA
5	Samplers Evaluated Every Two (2) Years and Reports Properly Filed	4	3	75	20	15
6	Sampling Procedures in Substantial Compliance	4	3	75	20	15
7	Permit Suspension, etc., Taken as Required	NA	NA	NA	20	NA
8	Records Systematically Maintained and Current	6	6	100	10	10
	TOTAL CREDIT				100	60

NOTE: Items 4 and 7 above are not applicable when calculating Milk Plant Sampling Procedures, Part II, Item 8 of FORM FDA 2359j-MILK SANITATION RATING REPORT-SECTION B. REPORT OF ENFORCEMENT METHODS (Page 2).

Calculation of the Score (Plant, RS or TR): Divide the Total Credit by seventy (70) for milk plants, receiving stations and transfer stations. Then multiply by 100 to create a percentage.

$$60/70 \times 100 = 86$$

Remarks:

#5 - One (1) evening/weekend receiver had not been evaluated in the last two (2) years.

#6 - One (1) evening/weekend receiver had not been evaluated in the last two (2) years.

#8 - Add the Number of Inspected under #'s 3 and 5 to arrive at the total to enter into #8 (6).

MILK SANITATION RATING REPORT

SECTION B. REPORT OF ENFORCEMENT METHODS

(Example: BTU Only)

SHIPPER Great Cows BTU

DATE OF RATING August 10-12, 2006

ENFORCEMENT RATING 89

DAIRY FARMS PART I							MILK PLANT PART II							INDIVIDUAL SHIPPER RATING PART III									
Number	Ordinance Section	Item	Number Inspected	Number Complying	Percent Complying	Weight	Credit	Number	Ordinance Section	Item	Number Inspected	Number Complying	Percent Complying	Weight	Credit	Number	Ordinance Section	Item	Number Inspected	Number Complying	Percent Complying	Weight	Credit
1	3	All dairy farmers hold a valid permit	25	25	100	5	5	1	3	All milk plants, receiving station and transfer station operators hold a valid permit				5		1		Enter Total Credit from Part I under Percent Complying				45	
2	5	All dairy farms inspected at least once every six (6) months or as required in Appendix "P"	25	20	80	15	12	2	5	Milk plant and receiving station(s) inspected at least once every three (3) months; transfer station(s) once every six (6) months				15		2		Enter Total Credit from Part II under Percent Complying				45 /90	
3	5	Inspection sheet posted or available	25	25	100	5	5	3	5	Inspection sheet posted or available				5		3	4	All milk and milk products properly labeled				4	
4	7	Requirements interpreted in accordance with PHS/FDA PMO as indicated by past inspections	25	19	76	10	7.6	4	7	Requirements interpreted in accordance with PHS/FDA PMO as indicated by past inspections				10		4	11	Provisions of Section 11 followed when milk and milk products are imported				6	
5	8	T B & Brucellosis certification on file as required				10	10	5	App I	Pasteurization equipment tested at required frequency				15		INDIVIDUAL SHIPPER ENFORCEMENT RATINGS Individual Shipper of Raw Milk for Pasteurization: Without Receiving Station, Transfer Station or Plant: Evaluate all Items Part I and record. With Receiving Station(s) or Transfer Station(s): Evaluate all Items Part I. Evaluate all Items Part II except Numbers 5 and 7. Divide by 75. Evaluate all Items Part III. Individual Shipper of Pasteurized Milk and Milk Products: With Attached Raw Supply: Evaluate all Items Part I. Evaluate all Items Part II, use 45 Weight. Evaluate all Items Part III. With Unattached Raw Supplies: Evaluate all Items Part II, use 90 Weight. Evaluate all Items Part III, except Number 1.							
6	7	Water samples tested and reports on file as required	25	21	84	5	4.2	6	7	Individual and cooling water samples tested and reports on file as required				5									
7	5	Milking time inspection program established				5	5	7	6	Samples of each plant's milk and milk products collected at required frequency and all necessary laboratory examination made				10									
8	6	At least four (4) samples collected from each dairy farm's milk supply every six (6) months and all necessary laboratory examinations made	25	23	92	10	9.2	8	6 App B	Sampling procedures approved by PHS/FDA evaluation methods				10									
9	6 App B	Sampling procedures approved by PHS/FDA evaluation methods	1	79	79	10	7.9	9	3,5, 6,16	Permit issuance, suspension, revocation, reinstatement, hearings, and/or court actions taken as required				15		Remarks 10. Regulatory action not properly taken on three (3) dairy farms.							
10	3,5, 6,16	Permit issuance, suspension, revocation, reinstatement, hearings, and/or court actions taken as required	25	22	88	15	13.2	10		Records systematically maintained and current				10									
11		Records systematically maintained and current	25	25	100	10	10	TOTAL CREDIT, Part II															
TOTAL CREDIT, Part I							89.1	Remarks							last inspection and were not marked on the last inspection sheets.								
2. Minimum inspection interval not met on four (4) dairy farms.								6. Outdated water samples at four (4) dairy farms.															
4. Violations existing on six (6) dairy farms during the								8. Insufficient samples from two (2) dairy farms.															
								9. Refer to "Evaluation of Sampling Procedures".															

STATUS OF RAW MILK FOR PASTEURIZATION

SHIPPER Great Cows BTU

DATE OF RATING August 10-12, 2006

SANITATION COMPLIANCE RATING¹ 91

NAME OF DAIRY FARM	Pounds Sold Daily (100# Units) ³	ITEMS OF SANITATION																												Total Debits ²	Pounds Sold Daily (100# Units) ³ X Total Debits ²	REMARKS									
		Abnormal Milk	Somatic Cell Count*	Milking Barn Construction						Cowyard	Milkhouse Construction and Facilities						Toilet	Water Supply	Utensils and Equipment				Milking	Drugs	Personnel	Cooling	Insects and Rodents						Bacterial Count or Drug Residue Analysis*								
				Floors	Walls and Ceilings	Separate Stalls	Lighting	Ventilation	Cleanliness		Floors	Walls and Ceilings	Lighting and Ventilation	Miscellaneous Requirements	Cleaning Facilities	Cleanliness			Construction	Cleaning	Sanitization	Storage					Flanks, Udders and Teats	Protection from Contamination	Drugs, Drug Equipment, Cleaners/Sanitizers, Labeled, Handed and Stored					Labeled for Use, Stored Safely	Hand Washing Facilities	Personnel Cleanliness	Fly Breeding Minimized	Manure Pads Maintained	Milkhouse Openings Screened, Doors Tight, Milkhouse Free of Insects	Approved Pesticides Used, Equipment and Utensils Not Exposed to Contamination	Surroundings Neat and Clean
	ITEM	1	2	3	4	5	6	7	8	9	10	11	12	13	14	15	16	17	18	19	20	21	22	23	24	25	26	27	28												
	WEIGHT	5	5*	1	1	1	1	1	3	3	1	1	2	2	2	4	4	2 or 5	4	5	5	2	5	3	2 - (7) - 5	2	1	5 - (5) - 1	3	2	2	2	10*								
1. Roy Harris	17			1															5							2			1				9	153	Major Water Violation						
2. James Henley	21																	4														4	84								
3. W. T. Miller	5	5							3	3		1										2	5									10	34	170	Insufficient Milk Samples						
4. John Barkley	11																					2	5		2		2						11	121	Only Cold Water to Hand Sink						
5. K. R. Olson	15								3				2					2															7	105	Minor Water Violation						
6. Robert Taylor	10	5																														5	50	2 of 4 SSC W/Last 1 Violative							
7. Pete Carhart	18			1					3	3												5											12	216	Cooling Pond-Dirty Cows						
8. Davis & Nelson	33								3	3		1																					7	231	MTI						
9. Al Hart	10								3							4																	7	70							
10. Don Meyers	8						1									4						5		2									12	96	MTI						
11. Wm. Long	12			1					3									4											2				10	120	3r - Feed Storage						
12. Jon Jones	27				1								2		4										5								12	324	Drugs W/O Directions						
13. John Marshall	16																	5	3	2	5												15	240	Drug Storage and Pig Medicines						
14. R. W. Ripple	12			1																								2				3	36								
15. N. W. Williams	23	5										2					2																9	207	Dirty Abnormal Equipment-Barn						
16. R. A. Wolf	19	5				1																											6	114	Dirty Abnormal Equipment in Milkhouse						
17. Frank Ecker	11								3						4																		7	77							
18. Henry Ronan	13																		5	5	2												12	156							
Total or Subtotal	281	2	2	1	3	1	1	1	7	3	--	2	1	2	--	4	--	3	2	1	1	3	5	1	4	2	1	1	1	1	--	--	1	1	1	182	2570				
% of Dairy Farms Violating																																									

CONTINUATION OF THE “STATUS OF RAW MILK FOR PASTEURIZATION” FOR														GREAT COWS BTU														AS OF		AUGUST 10-12, 2006		REMARKS							
	ITEM	1		2					3	4	5					6	7	8	9	10	11	12	13	14	15		16	17	18		19								
	WEIGHT	5	5*	A	B	C	D	E			A	B	C	D	E									A-C	D-E			AB	C	AB	CD		EF	GH	10*				
Subtotals from Page 1	281	2	2	1	3	1	1	1	7	3	--	2	1	2	--	4	--	3	2	1	1	3	5	1	4	2	1	1	1	1	--	--	1	1	1	182	2570		
19. Smith & Jones	4			1	1	1	1		3										4			2	5												18	72			
20. H. Adams	42			1																		2		2											5	210	No Veterinarian's Name on Prescription Cattle Drugs 2 of 4 SPC, Last 1 Violative		
21. Joe Lamb	9			1	1																	2												10	14	126			
22. B. Forest	12			1										2																	2					5	60		
23. Anna Bowers	11				1				3												5															9	99		
24. L.R. Hayser	4																			5		2														7	28		
25. Pete Carson	15				1													5																		6	90	Major Water Violation	
26.																																							
27.																																							
28.																																							
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39																																							
40.																																							
Totals	378	2	2	5	7	2	2	1	9	3	-	2	1	3	--	4	--	4	3	2	2	7	6	1	5	2	1	1	1	--	1	1	1	2	246	3255			
% of Dairy Farms Violating		8	8	20	28	8	8	4	36	12	0	8	4	12	0	16	0	16	12	8	8	28	24	4	20	8	4	4	4	4	0	4	4	4	8				

Footnotes: ¹ Sanitation Compliance Rating = $100 - \frac{\text{Total Pounds Sold Daily (100\# Units)}^3 \times \text{Total Debits}^2}{\text{Total Pounds Sold Daily (100\# Units)}^3} = 100 - \frac{3255}{378} = 100 - 8.6 = 91.4 = \mathbf{91}$

² Total Debits for each dairy farm is the sum of the weights of the Items violated. (**NOTE:** Any Item violated, indicate by placing the debit value (weight) of that Item or an X under that Item).

³ Total Pounds Sold Daily are calculated in 100# Units.

* Use only when not in compliance.

COMMENTS

STATUS OF MILK PLANTS

(INCLUDING DRYING AND CONDENSING MILK PRODUCTS PLANTS, RECEIVING STATIONS and TRANSFER STATIONS)

MILK PRODUCTS PLANT I.M.A. DAIRY

DATE OF RATING September 20-21, 2006

SANITATION COMPLIANCE RATING¹ 90

NAME OF PLANT (MILK PRODUCT/ PASTEURIZATION/ FILLING AND CAPPING)	Pounds Processed Daily (100# Units) ¹	ITEMS OF SANITATION																								Total Debits ²	Pounds Processed Daily (100#Units) ¹ X Total Debits ²	REMARKS							
		Floors	Walls and Ceiling	Doors and Windows	Lighting	Ventilation	Separate Rooms	Toilet/Sewage Disposal Facilities	Water Supply	Hand Washing Facilities	Milk Plant Cleanliness	Sanitary Piping	Containers and Equipment				Storage of Single-Service Articles	Protection from Contamination		Pasteurization									Bottling Capping		Personnel Cleanliness Protective Clothing	Vehicles	Surroundings	Bacterial Count*	Coliform Count*
													Construction and Repair	Cleaning	Sanitization	Storage of Clean Equipment				Indicating and Recording Thermometers	Time and Temperature Controls	Adulteration Controls	Regeneration Heating	Temperature Recording Charts	Cooling										
																		16abc (1)	(2)										16b-c	16d					
	ITEM	1	2	3	4a	4b	5	6	7	8	9	10	11	12ab	12c-f	13	14	15a	15b																
	Weight	1	1	2	1	1	3	3	4	2	3	3	3	5	5	3	2	3	5	4	15	3	10	4	5	5	1	1	2	5*	10*				
I.M.A. Dairy	5,000						3											3														6	30,000		
Buttermilk Vat #1 (15)																					15											15	225	Inlet Valve not Removed from Vat During Holding	
C. Cheese Starter Vat (3)																							4									4	12	Air Space Reading not Made at BOTH the	
By Products HTST (360)																					15		10									25	9,000	Beginning and End of Holding Period	
1% Milk (500)																								5							5	10	20	10,000	Plant Operating Computer Can Start the
Tub Container (70)																										5							5	350	Booster Pump in Divert Mode
Sour Cream (5)																															10	10	50	Insufficient # of Samples Taken in Last 6 Months.	
TOTALS	5,000																															85	49,637	Hand Capping of 2 lb. Containers	

Footnotes:¹ Sanitation Compliance Rating = $100 - \frac{\text{Total Pounds Processed Daily (100\# Units)}^3 \times \text{Total Debits}^2}{\text{Total Pounds Processed Daily (100\# Units)}^3} = 100 - \frac{49,637}{5,000} = 100 - 9.9 = 90.1 = 90$

² Total Debits for each milk plant, receiving station or transfer station is the sum of the weights of the Items violated. (**NOTE:** Any Item or sub-item violated, indicate by placing the debit value (weight) of that Item or an X under that Item).

³ Total Pounds Processed Daily are calculated in 100# Units.

* Use only when not in compliance. Prorate by products.

FORM FDA 2359L (PREVIOUS EDITIONS ARE OBSOLETE)

STATUS OF MILK PLANTS

(INCLUDING DRYING AND CONDENSING MILK PRODUCTS PLANTS, RECEIVING STATIONS and TRANSFER STATIONS)

MILK PRODUCTS PLANT Metro Dairy Company

DATE OF RATING October 30-31, 2006

SANITATION COMPLIANCE RATING¹ 91

NAME OF PLANT (MILK PRODUCT/ PASTEURIZATION/ FILLING AND CAPPING)	Pounds Processed Daily (100# Units) ³	ITEMS OF SANITATION																								Total Debits ²	Pounds Processed Daily (100# Units) ³ X Total Debits ²	REMARKS						
		Floors	Walls and Ceiling	Doors and Windows	Lighting	Ventilation	Separate Rooms	Toilet/Sewage Disposal Facilities	Water Supply	Hand Washing Facilities	Milk Plant Cleanliness	Sanitary Piping	Containers and Equipment				Storage of Service Articles	Protected from Contamination	Pasteurization					Bottling Capping					Personnel Cleanliness Protective Clothing	Vehicles	Surroundings	Bacterial Count*	Coliform Count*	
													Construction and Repair	Cleaning	Sanitation	Storage of Clean Equipment			Indicating and Recording Thermometers	Time and Temperature Controls	Adulteration Controls	Regeneration Heating	Temperature Recording Charts	Cooling	Container Filling									Capping and Sealing
	ITEM	1	2	3	4a	4b	5	6	7	8	9	10	11	12ab	12c-f	13	14	15a	15b	16abc (1) (2)		16b-c	16d	16e	17	18	19	20	21	22				
	WEIGHT	1	1	2	1	1	3	3	4	2	3	3	3	5	5	3	2	3	5	4	15	3	10	4	5	5		1	1	2	5*	10*		
Metro Dairy Co.	1,000												3					5														8	8,000	100 – 8 = 92
Metro Receiving Station (680)		1	2									3						3														9		Above 90, (Would not be Included in Plant Score)
White Milk Transfer Station (220)												3												5				1	2			11		100 – 11 = 89, (Below 90)
																																3	660	92 – 89 = 3 X 220 = 660
TOTALS	1,000																																8,660	

Footnotes: ¹ Sanitation Compliance Rating = $100 - \frac{\text{Total Pounds Processed Daily (100\# Units)}^3 \times \text{Total Debits}^2}{\text{Total Pounds Processed Daily (100\# Units)}^3} = 100 - \frac{8,660}{1,000} = 8.7 = 91.3 = 91$

² Total Debits for each milk plant, receiving station or transfer station is the sum of the weights of the Items violated. (NOTE: Any Item or sub-item violated, indicate by placing the debit value (weight) of that Item or an X under that Item).

³ Total Pounds Processed Daily are calculated in 100# Units.

* Used only when not in compliance. Prorate by product.

Department of Health and Human Services Public Health Service Food and Drug Administration		INTERSTATE MILK SHIPPER's REPORT <i>(Submit an original and two copies(2) to the FDA Regional Office)</i>					INTERNAL USE ONLY <div style="display: flex; justify-content: space-between; height: 20px;"> <div></div><div></div><div></div><div></div><div></div><div></div><div></div> </div>						
1. NAME OF SHIPPER Clean Milk Dairy		2. CITY Moosville					3. STATE State 00007						
4. STREET 2525 Milky Way		5. PLANT or BTU # <div style="display: flex; justify-content: space-around;"> 00250 </div>			6. PRODUCT CODE #'s <div style="display: flex; justify-content: space-around;"> 12457910181920 </div>								
7. SURVEY DATA													
	DAIRY FARMS		RECEIVING OR TRANSFER STATIONS		MILK PLANT ¹		ENFORCEMENT						
	TYPE OF RATING <input type="checkbox"/> AREA <input checked="" type="checkbox"/> INDIVIDUAL												
RATING (%)		92		NA		91		90					
DATE OF RATING		8/5-7/2005		NA		8/3-4/2006		8/2/2006					
TOTAL NUMBER		120		NA		1		APPENDIX N IS THIS SHIPPER IN COMPLIANCE WITH THE PROVISIONS OF APPENDIX N? <input checked="" type="checkbox"/> YES <input type="checkbox"/> NO					
NUMBER INSPECTED		34		NA		1							
VOLUME RECEIVED DAILY (cwt.)				NA		9,800							
RATING AGENCY <input checked="" type="checkbox"/> SHD <input type="checkbox"/> SDA <input type="checkbox"/> OTHER _____		CERTIFIED STATE RATING OFFICER Mary Milkramer				OFFICER'S CERTIFICATION EXPIRATION DATE Sept. 19, 2007		EARLIEST RATING DATE					
								MONTH		DAY		YEAR	
								0	8	0	3	0	6
AGENCY PROVIDING CONTINUOUS SUPERVISION OF SUPPLY State Department of Health													
8. LABORATORY CONTROL													
APPROVED LABORATORY NUMBER A. 00001 B. 00302		EXPIRATION DATE A. 02/07 B. 09/07		PROCESSED MILK TESTS APPROVED					RAW MILK TESTS APPROVED				
				SPC	COLI	PHOS	RBC	DRUG RESIDUE TESTS	VIALE COUNTS	SOMATIC CELL COUNTS	DRUG RESIDUE TESTS		
				A. 2 B. _____	A. 21 B. _____	A. 23 B. _____	A. 22 B. _____	A. 9B2&9D3 B. _____	A. 2 B. 3	A. 12 B. 16	A. 9B2&9D3 B. _____		
DATE OF LAST TWO SPLIT SAMPLES A. 09/04 A. 04/06 B. 04/04 B. 09/05				APPROVED WATER LABORATORY AND DATE State Health Dept Lab (State EPA) 10/03					WATER TESTS APPROVED MPN				
9. PUBLICATION <i>(Written permission from shipper must be filed at Regional Office of FDA prior to publication of ratings.)</i>													
LETTER OF PERMISSION TO PUBLISH IS TRANSMITTED WITH THIS REPORT? <input checked="" type="checkbox"/> YES <input type="checkbox"/> NO													
10. SUBMISSION OF REPORT BY STATE AGENCY													
DATE OF REPORT 08/10/2006		SUBMITTED BY (SIGNATURE AND TITLE) Mary Milkramer Milk Sanitation Rating Officer											
FOR FDA REGIONAL OFFICE USE ONLY													
Written permission from shipper dated _____ on file and publication of rating recommended.													
DATE		SIGNATURE (FDA Milk Specialist)											
¹ Submit separate Form for each milk plant.													

11. MILK PLANTS: List below the Name and Address of all shippers of raw milk received during the thirty (30) days preceding the date of the Rating; Volume in Hundredweight (cwt.); Sanitation Compliance Rating; and Date of Rating. Plants receiving milk from unlisted sources, or sources below 90, are not eligible for listing in the electronic publication, *IMS LIST-SANITATION COMPLIANCE AND ENFORCEMENT RATINGS OF INTERSTATE MILK SHIPPERS*.

NAME OF SHIPPER	CITY AND STATE	VOLUME (cwt.)	SANITATION COMPLIANCE RATING	DATE OF RATING
ABC BTU	Bulls Role, State		91	12/19/04
Udderly Delightful BTU	Tootle Town, State		92	06/21/05
GMI Good Dairy	Paradise, State		90	04/28/05

INSTRUCTIONS:

Completed Forms must be received by Milk Safety Branch (HFS-626) to be included in the *IMS List*.

Additional explanation is offered for the following Items:

Item 1: Name of Shipper - Limit shipper's name to not more than thirty-four (34) characters and spaces. If a receiving station or transfer station is to be listed, please include "Receiving or Transfer Station" or "(RS) or (TR)" with the name of the shipper. Suggested abbreviations are published in the *IMS List*.

Item 5: Plant or BTU # - When the IMS Number is less than five (5) digits; leave the left-hand square(s) blank.

Item 6: Product Code #'s - Enter Product Codes starting in the first (left-hand) space. Product Codes are listed below:

- | | |
|---|---|
| 1. Raw Milk for Pasteurization (May Include Lowfat, Skim or Cream) | 22. Dry Milk and Milk Products |
| 2. Pasteurized Milk Reduced Fat, Lowfat, and Skim | 23. Anhydrous Milk Fat |
| 3. Heat-Treated (May Include Reduced Fat, Lowfat, Skim or Cream) | 24. Cholesterol Modified Anhydrous Milk Fat |
| 4. Pasteurized Half and Half, Coffee Cream, Creams | 25. Cholesterol Modified Fluid Milk Products |
| 5. Ultra-Pasteurized Milk and Milk Products | 26. Cream (Condensed and Dry) |
| 6. Aseptic Milk and Milk Products (Including Flavored) | 27. Blended Dry Products |
| 7. Cottage Cheese (Including Lowfat, Nonfat or Dry Curd) | 28. Whey Cream |
| 8. Cultured or Acidified Milk and Milk Products | 29. Whey Cream and Cream Blends |
| 9. Yogurt (Including Lowfat or Skim) | 30. Grade 'A' Lactose |
| 10. Sour Cream Products (Acidified or Cultured) | 31. Raw Goat Milk for Pasteurization |
| 11. Whey (Liquid) | 32. Pasteurized Goat Milk and Milk Products |
| 12. Whey (Condensed) | 33. Cultured Goat Milk and Milk Products |
| 13. Whey (Dry) | 34. Condensed or Dry Goat Milk and Milk Products |
| 14. Modified Whey Products (Condensed or Dry) | 35. Ultra-Pasteurized Goat Milk and Milk Products |
| 15. Condensed Milk and Milk Products | 36. Aseptic Goat Milk and Goat Milk Products |
| 16. Nonfat Dry Milk | 37. Raw Sheep Milk for Pasteurization |
| 17. Buttermilk (Including Condensed or Dry) | 38. Cultured Sheep Milk and Milk Products |
| 18. Eggnog | 39. Concentrated Raw Milk Products for Pasteurization |
| 19. Lactose Reduced Milk and Milk Products | 40. Concentrated Pasteurized Milk Products |
| 20. Low-Sodium Milk and Milk Products | |
| 21. Milk and Milk Products with Added Safe and Suitable Microbial Organisms (Such as <i>Lactobacillus acidophilus</i>) | |

FORM FDA 2359i (BACK) (PREVIOUS EDITIONS ARE OBSOLETE)

DEPARTMENT OF HEALTH AND HUMAN SERVICES PUBLIC HEALTH SERVICES FOOD AND DRUG ADMINISTRATION				INTERSTATE MILK SHIPPER's REPORT				INTERNAL USE ONLY:AL8828			
1.NAME OF SHIPPER: ABC MILK PLANT				2.CITY: ANYWHERE				3.STATE: AL 1234567 US			
4.STREET: 92 BOONESBORO AVENUE				5.PLANT OR BTU NO.: PMO/FARMS 123				6.PRODUCT CODE NOS.: 01 02 04 08			
7. SURVEY DATA											
	DAIRY FARMS TYPE OF RATING <input type="radio"/> AREA <input checked="" type="radio"/> INDIVIDUAL			RECEIVING OR TRANSFER STATIONS		PASTEURIZATION OR DRYING PLANT		ENFORCEMENT			
RATING (%)	90					90		90			
DATE OF RATING	10 / 01 / 2005					10 / 05 / 2005		10 / 05 / 2005			
TOTAL NUMBER	10					1		APPENDIX N IS THIS SHIPPER IN COMPLIANCE WITH THE PROVISIONS OF APPENDIX N ? <input checked="" type="radio"/> YES <input type="radio"/> NO			
NUMBER INSPECTED	10					1					
VOLUME RECEIVED DAILY (cwt)						1000					
RATING AGENCY <input checked="" type="radio"/> SHD <input type="radio"/> SDA <input type="radio"/> SDL	CERTIFIED STATE RATING OFFICER ROGER RABBIT				OFFICER'S CERTIFICATION EXPIRATION DATE 10 / 2008			EARLIEST RATING DATE 10 / 01 / 2005			
AGENCY PROVIDING CONTINUOUS SUPERVISION OF SUPPLY AL DEPT OF PUBLIC HEALTH											
8.LABORATORY CONTROL				PROCESSED MILK TESTS APPROVED					RAW MILK TESTS APPROVED		
APPROVED LABORATORY NUMBER	EXPIRATION DATE	LAST TWO SPLIT SAMPLE DATE		SPC	COLI	PHOS	RBC	DRUG RESIDUE TESTS	VIABLE COUNTS	SOMATIC CELL COUNTS	DRUG RESIDUE TESTS
A. 01992	02 / 2006	09 / 2003	09 / 2004	2	20	23	22	C3,C14,D3	2	12	C3,D3
B.	/	/	/								
C.	/	/	/								
D.	/	/	/								
E.	/	/	/								
APPROVED WATER LABORATORY 01992		APPROVED WATER LABORATORY DATE 02 / 2006		WATER TEST APPROVED 24							
9.PUBLICATION (Written permission from shipper on file at the State Rating Agency prior to publication of ratings) <input checked="" type="radio"/> YES <input type="radio"/> NO DATE: 10 / 05 / 2005											
10.SUBMISSION OF REPORT BY STATE RATING AGENCY											
DATE OF REPORT: 10 / 10 / 2005		SUBMITTED BY: ROGER RABBIT					TITLE: STATE RATING OFFICER				
FOR FDA USE ONLY											
Date: 10 / 15 / 2005		FDA Regional Milk Specialist: I.M. GUD									
Submit separate Form for each pasteurization or drying plant.											
FORM FDA 2359i											

MILK PLANT, RECEIVING STATION OR TRANSFER STATION NCIMS HACCP SYSTEM AUDIT REPORT

Revised February 24, 2005

DATE January 23-25, 2006	TYPE OF AUDIT	STATE *REGULATORY () ;	STATE REGULATORY FOLLOW-UP () ;	STATE LISTING (X); OR	FDA AUDIT OF LISTING ()
FIRM NAME My HACCP Dairy Plant			LICENSE/ PERMIT # 123		IMS PLANT # 00-123
ADDRESS 1 234 Milk Road					
ADDRESS 2			CITY My City	STATE MY	ZIP CODE 11111
IMS LISTED PRODUCT(S) MANUFACTURED AND REVIEWED Vitamin D Milk, Vitamin A & D Reduced Fat 2% Milk, Vitamin A&D Lowfat Nutrish 1%, Vitamin A & D Fat Free Milk, Chocolate Vitamin D Milk, Chocolate Vitamin A&D Reduced Fat 2% Milk, Chocolate Vitamin A&D Lowfat Nutrish 1%, and Chocolate Vitamin A & D Fat Free Milk (IMS Product Code 2)				Prerequisite Program(s) Issue Date(s) <u>3/15/2005</u>	
Hazard Analysis Issue Date(s) <u>3/15/2005</u>		HACCP Plan(s) Issue Date(s) <u>3/15/2005</u>			
ITEMS MARKED DID NOT MEET THE NCIMS HACCP PROGRAM CRITERIA DESCRIBED BELOW Starred (**) Items are Critical Listing Elements *NOTE: This regulatory NCIMS System Audit Report of your plant, receiving station or transfer station serves as a notification of the intent to suspend your permit if items marked on this audit form are not in compliance at the time of the next regulatory audit or within established timelines. (Refer to PMO, Sections 3 and 5 and Appendix K. for details)					
Section 1 HAZARD ANALYSIS <input type="checkbox"/> A. Flow Diagram and Hazard Analysis conducted and written for each kind or group of milk or milk product processed. ** <input type="checkbox"/> B. Written Hazard Analysis identifies all potential milk or milk product safety hazards and determines those that are reasonably likely to occur (including hazards within and outside the processing plant environment). <input checked="" type="checkbox"/> C. Written Hazard Analysis reassessed after changes in raw materials, formulations, processing methods/systems, distribution, intended use or consumers. <input type="checkbox"/> D. Written Hazard Analysis signed and dated as required.			Section 6 HACCP PLAN CORRECTIVE ACTION <input type="checkbox"/> A. Corrective actions when defined in the HACCP Plan were followed when deviations occurred. <input type="checkbox"/> B. Predetermined corrective actions defined in the HACCP Plan ensure the cause of the deviation is corrected. <input type="checkbox"/> C. Corrective action taken for milk or milk products produced during a deviation from CL(s), defined in the HACCP Plan. ** <input type="checkbox"/> D. Affected milk or milk product produced during the deviation segregated and held; AND a review to determine product acceptability performed; AND corrective action taken to ensure that no adulterated milk and/or milk product that is injurious to health enters commerce. <input type="checkbox"/> E. Cause of deviation was corrected. <input type="checkbox"/> F. Reassessment of HACCP Plan performed and modified accordingly. <input type="checkbox"/> G. Corrective actions documented.		
Section 2 HACCP PLAN <input type="checkbox"/> A. Written HACCP Plan prepared for each kind or group of milk or milk products processed.** <input type="checkbox"/> B. Written HACCP Plan implemented. <input type="checkbox"/> C. Written HACCP Plan identifies all milk or milk product safety hazards that are reasonably likely to occur. <input type="checkbox"/> D. Written HACCP Plan signed and dated as required.			Section 7 HACCP PLAN VERIFICATION AND VALIDATION <input type="checkbox"/> A. HACCP Plan defines verification procedures, including frequency. <input type="checkbox"/> B. Verification activities are conducted and comply with HACCP Plan. <input type="checkbox"/> C. Reassessment of HACCP Plan conducted annually; OR <input type="checkbox"/> 1. After changes that could affect the hazard analysis; OR <input type="checkbox"/> 2. After significant changes in the operation, including raw materials and/or source, product formulation, processing methods/systems, distribution intended use or intended consumer. <input type="checkbox"/> D. Calibration of CCP process monitoring instruments performed as required and at the frequency defined in the HACCP Plan. ** <input type="checkbox"/> E. CCP monitoring records reviewed and document that values are within CL(s) as required. <input type="checkbox"/> F. Corrective action record reviewed as required. <input type="checkbox"/> G. Calibration records and end product or in-process testing results defined in HACCP Plan reviewed as required. <input type="checkbox"/> H. Records reviewed as required, including date and signature.		
Section 3 HACCP PLAN CRITICAL CONTROL POINTS (CCPs) <input type="checkbox"/> A. HACCP Plan lists CCP(s) for each milk or milk product safety hazard identified as reasonably likely to occur. <input type="checkbox"/> B. CCP(s) identified are adequate control measures for the milk or milk product safety hazard(s) identified. <input type="checkbox"/> C. Control measures associated with CCP(s) listed are appropriate at the processing step identified.			Section 4 HACCP PLAN CRITICAL LIMITS (CLs) <input type="checkbox"/> A. HACCP Plan lists CL(s) for each CCP. <input type="checkbox"/> B. CL(s) are adequate to control the hazard identified. ** <input type="checkbox"/> C. CL(s) are achievable with existing monitoring instruments or procedures. <input type="checkbox"/> D. CL(s) are met.		
Section 5 HACCP PLAN MONITORING <input type="checkbox"/> A. HACCP Plan defines monitoring procedures for each CCP. (What, How, Frequency, Whom, etc.) <input type="checkbox"/> B. Monitoring procedures as defined in the HACCP Plan followed. <input type="checkbox"/> C. Monitoring procedures as defined in the HACCP Plan adequately measure CL(s) at each CCP. <input type="checkbox"/> D. Monitoring record data consistent with the actual value(s) observed during the audit.			Section 6 HACCP PLAN CORRECTIVE ACTION (Continued) <input type="checkbox"/> A. Corrective actions when defined in the HACCP Plan were followed when deviations occurred. <input type="checkbox"/> B. Predetermined corrective actions defined in the HACCP Plan ensure the cause of the deviation is corrected. <input type="checkbox"/> C. Corrective action taken for milk or milk products produced during a deviation from CL(s), defined in the HACCP Plan. ** <input type="checkbox"/> D. Affected milk or milk product produced during the deviation segregated and held; AND a review to determine product acceptability performed; AND corrective action taken to ensure that no adulterated milk and/or milk product that is injurious to health enters commerce. <input type="checkbox"/> E. Cause of deviation was corrected. <input type="checkbox"/> F. Reassessment of HACCP Plan performed and modified accordingly. <input type="checkbox"/> G. Corrective actions documented.		

ITEMS MARKED **DID NOT** MEET THE NCIMS HACCP PROGRAM CRITERIA DESCRIBED BELOW

Starred () Items are Critical Listing Elements**

Section 8 HACCP SYSTEM RECORDS

- ☐ A. Required information included in the record, i.e., name/location of processor; and/or date/time of activity; and/or signature/initials of person performing the operation; and/or identity of product/product code.
- ☐ B. Processing/other information entered on record at time observed.
- ☐ C. Records retained as required, i.e., one (1) year for refrigerated products and two (2) years for preserved, shelf-stable or frozen products.
- ☐ D. Records relating to adequacy of equipment or processes retained for two (2) years.
- ☐ E. HACCP records correct, complete and available for official review.
- ☐ F. Information on HACCP records not falsified. **

Section 9 HACCP SYSTEM PREREQUISITE PROGRAM (PPs)

- ☐ A. Required PP written, implemented and in substantial compliance by the firm.
 - ☐ 1. Safety of the water that comes into contact with milk or milk contact surfaces (including steam and ice);
 - ☐ 2. Condition and cleanliness of equipment milk contact surfaces of;
 - ☐ 3. Prevention of cross-contamination from unsanitary objects and/or practices to milk and milk products, packaging material and other milk contact surfaces (including utensils, gloves, outer garments, etc.; and from raw product to processed product);
 - ☐ 4. Maintenance of handwashing, hand sanitizing, and toilet facilities;
 - ☐ 5. Protection of milk and milk products, milk packaging material, and milk contact surfaces from adulteration with lubricants, fuel, pesticides, cleaning compounds, sanitizing agents, condensate and other chemical, physical and biological contaminants;
 - ☐ 6. Proper labeling, storage, and use of toxic compounds;
 - ☐ 7. Control of employee health conditions that could result in the microbiological contamination of milk and milk products, milk packaging materials, and milk contact surfaces; and
 - ☐ 8. Pest exclusion from the milk plant, receiving station or transfer station.
- ☐ B. Additional PPs required or justified by the Hazard Analysis are written and implemented by the firm.
- XX C. PP conditions and practices monitored as required.
- ☐ D. PP monitoring performed at a frequency to ensure conformance.
- ☐ E. Corrections performed in a timely manner when PP monitoring records reflect deficiencies or non-conformities.
- XX F. PP audited by the firm.
- ☐ G. PP monitoring records adequately reflect conditions observed.
- ☐ H. PP signed and dated as required.

Section 10 OTHER NCIMS REQUIREMENTS

- ☐ A. Incoming milk supply from a NCIMS listed source(s) with a sanitation compliance score(s) of 90 or better or an acceptable HACCP Listing. **
- ☐ B. Drug residue control program implemented. **
- ☐ C. Drug residue control program records complete.
- ☐ D. Labeling compliance as required.
- ☐ E. Prevention of adulteration of milk and milk products.
- ☐ F. Regulatory samples comply with standards.
- ☐ G. Pasteurization equipment design and construction.
- ☐ H. Approved laboratory utilized – (if not, Audit not conducted)
- ☐ I. Other Items as noted.

Section 11 HACCP SYSTEM TRAINING

- ☐ A. Employees trained in monitoring operations.
- ☐ B. HACCP Plan reassessment performed by trained individual.
- ☐ C. Records review performed by trained individual.
- ☐ D. Employees trained in PP operations.

Section 12 HACCP SYSTEM AUDIT FOLLOW-UP ACTION

- ☐ A. Previous audit findings corrected.
- ☐ B. Previous audit findings remain corrected at time of this audit.
- ☐ C. State *MILK PLANT, RECEIVING STATION OR TRANSFER STATION HACCP SYSTEM AUDIT REPORT* issued and follow-up conducted as required (HACCP Listing Audits and FDA Audits only).
- ☐ D. A series of observations that lead to a finding of a potential HACCP System failure that is likely to result in a compromise to milk or milk product safety. **

NAME OF AUDITOR(S)

(Please Print)

I. M. A. Milkramer

SIGNATURE(S)

I. M. A. Milkramer

DATE Jan/23-25/2006

(Refer to the attached Audit Discussion sheet(s) for details).

NCIMS HACCP SYSTEM AUDIT REPORT DISCUSSION SHEET

FIRM NAME My HACCP Dairy Plant

DATE OF AUDIT January 23-25, 2006

EXPLANATION OF DEVIATIONS/DEFICIENCIES/NON-CONFORMITIES THAT DID NOT MEET THE NCIMS HACCP PROGRAM CRITERIA

(Use additional sheets as necessary)

NOTE: When State Regulatory Audits are conducted, timelines for corrections of all identified deviations, deficiencies and non-conformities must be established.

Section 1.C. - The firm has failed to reassess the hazard analysis after changes in raw materials, formulations, processing methods/systems, distribution, and intended use or consumer as evidenced by the lack of the hazard analysis being reviewed and re-dated after the 6/05 addition of a new ingredient, chocolate slurry and again after the case washing area was relocated 7/31/05. The current hazard analysis documented and signed is dated 3/15/05.

Section 9.A.2. - The plant has failed to write and implement required prerequisite programs that are in substantial compliance with the HACCP requirements. Specifically, the plant has failed to monitor and comply with the HACCP requirement for the Condition and Cleanliness of Milk Contact Surfaces of Equipment as evidenced by the following: Product residues were observed in raw silos #1, #2 and #3, blending vat B and tank R7 following CIP; stabilizer residues were observed on the bottom of raw storage tank R16 after it had been cleaned; and there is no brief written description or checklist of monitoring the cleaning effectiveness after cleaning has occurred.

Based upon the equipment cleaning history at this milk plant, cleaning effectiveness checks shall be addressed in the written prerequisite program.

Section 9.C. & F. - The plant has failed to monitor or audit prerequisite program conditions, as required to ensure conformance. Specifically, the written procedures for CIP of raw silos #1, #2 and #3, blending vat B and tank R7 stipulated an alkali wash at 147°F for 20 minutes. An examination of the CIP charts for those circuits indicated that the temperature of the alkali wash ranged from 118°F to 128°F. There was no evidence that any of the CIP charts were monitored and signed by the operator or verified by the sanitation shift supervisor as required by the prerequisite program. The operator must monitor, and the sanitation shift supervisor must verify CIP charts as required by the written prerequisite program.

Section 11.D. - The plant failed to adequately train employees in their responsibilities related to the HACCP System. Specifically the employees operating the CIP systems and their supervisors evaluating the CIP recording charts. (Refer to Section 9. C. & F comments.)

I. M. A. Milkraater

NCIMS HACCP SYSTEM REGULATORY AGENCY REVIEW REPORT
(To be included with all NCIMS HACCP Listings and FDA Audits)

STATE REGULATORY AGENCY State Department of Health	DATE OF EVALUATION Jan. 23-25, 2006	
FIRM NAME My HACCP Dairy Plant	LICENSE/ PERMIT # 123	IMS PLANT # 00-123
ADDRESS 234 Milk Road, My City, My 11111		
EXPLANATION OF CONCERNS NOTED REGARDING REGULATORY AGENCY OBLIGATIONS UNDER THE NCIMS HACCP SYSTEM <small>(Use additional sheets as necessary)</small>		

A narrative description shall be provided as a part of all NCIMS HACCP Listings and FDA Audits. This report shall include an evaluation of the following requirements:

1. Milk plant, receiving station or transfer station holds a valid permit. My HACCP Dairy Plant permit #123 is valid. It was issued January 1, 2006 and expires December 31, 2006.

2. Milk plant, receiving station or transfer station audited by the Regulatory Agency at the minimum required frequency. The routine milk plant regulatory audits were conducted at required frequencies. Follow up audits to verify correction of non-conformities at previous audits are being not conducted until the next routine audit. The last sweet water sample (January 5, 2006) was violative therefore the previous minimum frequency of once each six (6) months has been changed to once each four (4) months (Note: the follow up sample taken January 11, 2006 was satisfactory).

3. Requirements interpreted in accordance with the *Grade "A" PMO* as indicated by past audits. The regulatory audit made August 3-5, 2005 did not note the need to re-evaluate the hazard analysis after the new chocolate slurry system was installed or after the case washer was moved. The October 26-28, 2005 regulatory audit did not question the equipment plant cleaning prerequisite program even though ongoing problems with equipment cleaning were observed in the plant records and by observation of the regulatory inspector. In the case of such repeated problems, in addition to assuring that the equipment is cleaned before being used again, the Regulatory Agency should be requiring the milk plant to investigate the cause of the problem and modify their HACCP system, if needed, to prevent reoccurrence.

4. Pasteurization equipment tested at required frequency. (Not applicable to receiving and transfer stations) All equipment tests were conducted at the required frequencies for HTST #1 and HTST #2.

5. Individual and cooling water samples tested and reports on file as required. Sweet water and glycol samples were taken at the required frequency and, with the exception of the January 5, 2006 sample, all results were satisfactory.

6. Samples of milk plant's milk and milk products collected at the required frequency and all necessary laboratory examinations made. (Not applicable to receiving and transfer stations) Only three samples of fat free chocolate milk were taken between March 2005 and September 2005

7. Sampling procedures approved by PHS/FDA evaluation methods. One (1) evening/weekend raw milk receiver had not been evaluated in the last two (2) years.

8. Permit issuance, suspension, revocation, reinstatement, hearings, and/or court actions taken as required. Two of four high Coliform counts for whole milk chocolate were observed (April 6, 2005 [Coliform 40] and June 21, 2005 [Coliform 26] but no warning letter was sent.

9. Records systematically maintained and current. The records are generally up to date and accurate.

Department of Health and Human Services Public Health Service Food and Drug Administration		INTERSTATE MILK SHIPPER'S REPORT <i>(Submit an original and two copies(2) to the FDA Regional Office)</i>					INTERNAL USE ONLY <div style="display: flex; justify-content: space-between; height: 20px;"> <div></div><div></div><div></div><div></div><div></div><div></div><div></div><div></div> </div>					
1. NAME OF SHIPPER My HACCP Dairy Plant		2. CITY My City				3. STATE My State 11111						
4. STREET 234 Milk Road		5. PLANT or BTU # <div style="display: flex; justify-content: space-around;"> 00123 </div>				6. PRODUCT CODE #'s <div style="display: flex; justify-content: space-around;"> 2 </div>						

7. SURVEY DATA											
	DAIRY FARMS <input type="checkbox"/> TYPE OF RATING <input type="checkbox"/> AREA <input type="checkbox"/> INDIVIDUAL	RECEIVING OR TRANSFER STATIONS	MILK PLANT ¹	ENFORCEMENT							
RATING (%)	90	NA	HACCP Listing Satisfactory	Not Applicable							
DATE OF RATING		NA	1/23-25/2006								
TOTAL NUMBER		NA	1	APPENDIX N IS THIS SHIPPER IN COMPLIANCE WITH THE PROVISIONS OF APPENDIX N? <input checked="" type="checkbox"/> YES <input type="checkbox"/> NO							
NUMBER INSPECTED		NA	1								
VOLUME RECEIVED DAILY (CWT.)		NA	9,800								
RATING AGENCY <input checked="" type="checkbox"/> SHD <input type="checkbox"/> SDA <input type="checkbox"/> OTHER _____	CERTIFIED STATE RATING OFFICER I. M. A. Milkramer		OFFICER'S CERTIFICATION EXPIRATION DATE Oct. 12, 2007		EARLIEST RATING DATE						
					MONTH		DAY		YEAR		
					0	1	2	3	0	6	

AGENCY PROVIDING CONTINUOUS SUPERVISION OF SUPPLY State Department of Health											
--	--	--	--	--	--	--	--	--	--	--	--

8. LABORATORY CONTROL											
APPROVED LABORATORY NUMBER		EXPIRATION DATE		PROCESSED MILK TESTS APPROVED					RAW MILK TESTS APPROVED		
A. 00001 B. 00302		A. 02/07 B. 09/07		SPC	COLI	PHOS	RBC	DRUG RESIDUE TESTS	VIABLE COUNTS	SOMATIC CELL COUNTS	DRUG RESIDUE TESTS
				A. 2	A. 21	A. 23	A. 22	A. 9B2&9D3	A. 2	A. 12	A. 9B2&9D3
				B. _____	B. _____	B. _____	B. _____	B. _____	B. 3	B. 16	B. _____
DATE OF LAST TWO SPLIT SAMPLES A. 09/04 A. 08/05 B. 04/04 B. 09/05				APPROVED WATER LABORATORY AND DATE State Health Dept Lab (State EPA) 10/03					WATER TESTS APPROVED MPN		

9. PUBLICATION <i>(Written permission from shipper must be filed at Regional Office of FDA prior to publication of ratings.)</i>											
LETTER OF PERMISSION TO PUBLISH IS TRANSMITTED WITH THIS REPORT? <input checked="" type="checkbox"/> YES <input type="checkbox"/> NO											

10. SUBMISSION OF REPORT BY STATE AGENCY	
DATE OF REPORT 01/26/06	SUBMITTED BY (SIGNATURE AND TITLE) I. M. A. Milkramer Milk Sanitation Rating Officer

FOR FDA REGIONAL OFFICE USE ONLY	
Written permission from shipper dated _____ on file and publication of rating recommended.	
DATE	SIGNATURE (FDA Milk Specialist)

¹Submit separate Form for each milk plant.

11. MILK PLANTS: List below the Name and Address of all shippers of raw milk received during the thirty (30) days preceding the date of the Rating; Volume in Hundredweight (cwt.); Sanitation Compliance Rating; and Date of Rating. Plants receiving milk from unlisted sources, or sources below 90, are not eligible for listing in the electronic publication, *IMS LIST-SANITATION COMPLIANCE AND ENFORCEMENT RATINGS OF INTERSTATE MILK SHIPPERS*.

NAME OF SHIPPER	CITY AND STATE	VOLUME (cwt.)	SANITATION COMPLIANCE RATING	DATE OF RATING
ABC BTU	Bulls Role, State		91	12/19/04
Udderly Delightful BTU	Tootle Town, State		92	06/21/05
GMI Good Dairy	Paradise, State		90	04/28/05

INSTRUCTIONS:

Completed Forms must be received by Milk Safety Branch (HFS-626) to be included in the *IMS List*.

Additional explanation is offered for the following Items:

Item 1: Name of Shipper - Limit shipper's name to not more than thirty-four (34) (twenty nine (29) for electronic submissions)) characters and spaces. If a receiving station or transfer station is to be listed, please include "Receiving or Transfer Station" or (RS) or (TR) with the name of the shipper. Suggested abbreviations are published in the *IMS List*.

Item 5: Plant or BTU # - When the IMS Number is less than five (5) digits; leave the left-hand square(s) blank.

Item 6: Product Code #'s - Enter Product Codes starting in the first (left-hand) space. Product Codes are listed below:

- | | |
|--|---|
| 1. Raw Milk for Pasteurization (may include Lowfat, Skim or Cream) | 22. Dry Milk and Milk Products |
| 2. Pasteurized Milk Reduced Fat, Lowfat, and Skim | 23. Anhydrous Milk Fat |
| 3. Heat-Treated (may include Reduced Fat, Lowfat, Skim or Cream) | 24. Cholesterol Modified Anhydrous Milk Fat |
| 4. Pasteurized Half and Half, Coffee Cream, Creams | 25. Cholesterol Modified Fluid Milk Products |
| 5. Ultra-Pasteurized Milk and Milk Products | 26. Cream (Condensed and Dry) |
| 6. Aseptic Milk and Milk Products (Including Flavored) | 27. Blended Dry Products |
| 7. Cottage Cheese,(including Lowfat, Nonfat or Dry Curd) | 28. Whey Cream |
| 8. Cultured or Acidified Milk and Milk Products | 29. Whey Cream and Cream Blends |
| 9. Yogurt (including Lowfat or Skim | 30. Grade 'A' Lactose |
| 10. Sour Cream Products (Acidified or Cultured) | 31. Raw Goat Milk for Pasteurization |
| 11. Whey (Liquid) | 32. Pasteurized Goat Milk and Milk Products |
| 12. Whey (Condensed) | 33. Cultured Goat Milk and Milk Products |
| 13. Whey (Dry) | 34. Condensed or Dry Goat Milk and Milk Products |
| 14. Modified Whey Products (Condensed or Dry) | 35. Ultra-Pasteurized Goat Milk and Milk Products |
| 15. Condensed Milk and Milk Products | 36. Aseptic Goat Milk and Goat Milk Products |
| 16. Nonfat Dry Milk | 37. Raw Sheep Milk for Pasteurization |
| 17. Buttermilk (Including Condensed or Dry) | 38. Cultured Sheep Milk and Milk Products |
| 18. Eggnog | 39. Concentrated Raw Milk Products for Pasteurization |
| 19. Lactose Reduced Milk and Milk Products | 40. Concentrated Pasteurized Milk Products |
| 20. Low-Sodium Milk and Milk Products | |
| 21. Milk and Milk Products with Added Safe and Suitable Microbial
Organisms (Such as Lactobacillus acidophilus) | |

**PERMISSION FOR PUBLICATION
INTERSTATE MILK SHIPPER's LISTING**

Shipper's Name My HACCP MILK Plant
Address 234 Milk Road, My City, My 11111

You are hereby advised that on (date[s]) January 23-25, 2006, a State Rating or HACCP Listing Audit was conducted with the following results:

Producer Supply (BTU) NA Transfer Station NA
Receiving Station NA Milk Plant Satisfactory HACCP Listing
Enforcement Rating (For all Ratings and for attached farm supplies of HACCP Listings) NA

The results will be transmitted to the U.S. Food and Drug Administration. They will publish the information in the "*IMS List-Sanitation Compliance and Enforcement Ratings of Interstate Milk Shippers*". The official Rating or HACCP Listing is valid for a period not to exceed two (2) years from the earliest rating/listing date, subject to the rules of the National Conference on Interstate Milk Shipments.

Publication Permission Section

Permission is hereby granted to release and publish the above-stated Rating or HACCP Listing for use by State Milk Control Authorities and prospective purchasers.

It is understood and agreed by the undersigned that the official Rating or HACCP Rating Agency may review this supply at any time during the two (2) year period referred to above. *It is further understood* that we will notify the Rating or HACCP Rating Agency if any significant change should occur, which affects our raw milk supply, milk plant, receiving station or transfer station's status, including products listed.

It is understood and agreed that the failure to maintain the Rating or HACCP System at a level, which is acceptable for listing, shall result in immediate removal of this listing.

It is further agreed that milk plants, receiving stations or transfer stations, which receive milk or milk products for processing into milk or milk products for which the milk plant, receiving station or transfer station is listed, are from a non-listed source or a source having a milk sanitation compliance rating of less than 90% shall be immediately withdrawn from the *IMS List*.

SIGN AND RETURN TO My State Department of Health WITHIN FIVE (5) DAYS OF RECEIPT
Name of Agency

My HACCP Dairy Plant
Name of Shipper

I. Havepride
Signature of Representative

Chief Operating Officer
Title

January 25, 2006
Date

**PERMISSION FOR PUBLICATION
INTERSTATE MILK SHIPPER's LISTING**

Shipper's Name Clean Milk Dairy
Address 2525 Milky Way, Moosville, State 00007

You are hereby advised that on (date[s]) August 5-7, 2006, a State Rating or HACCP Listing Audit was conducted with the following results:

Producer Supply (BTU) 92% Transfer Station NA
Receiving Station NA Milk Plant 91%

Enforcement Rating (For all Ratings and for attached farm supplies of HACCP Listings) 90%

The results will be transmitted to the U.S. Food and Drug Administration. They will publish the information in the "*IMS List-Sanitation Compliance and Enforcement Ratings of Interstate Milk Shippers*". The official Rating or HACCP Listing is valid for a period not to exceed two (2) years from the earliest rating/listing date, subject to the rules of the National Conference on Interstate Milk Shipments.

Publication Permission Section

Permission is hereby granted to release and publish the above-stated Rating or HACCP Listing for use by State Milk Control Authorities and prospective purchasers.

It is understood and agreed by the undersigned that the official Rating or HACCP Rating Agency may review this supply at any time during the two (2) year period referred to above. *It is further understood* that we will notify the Rating or HACCP Rating Agency if any significant change should occur, which affects our raw milk supply, milk plant, receiving station or transfer station's status, including products listed.

It is understood and agreed that the failure to maintain the Rating or HACCP System at a level, which is acceptable for listing, shall result in immediate removal of this listing.

It is further agreed that milk plants, receiving stations or transfer stations, which receive milk or milk products for processing into milk or milk products for which the milk plant, receiving station or transfer station is listed, are from a non-listed source or a source having a milk sanitation compliance rating of less than 90% shall be immediately withdrawn from the IMS List.

SIGN AND RETURN TO State Department of Health WITHIN FIVE (5) DAYS OF RECEIPT
Name of Agency

Clean Milk Dairy
Name of Shipper

I. M. Bosse
Signature of Representative

Chief Operating Officer
Title

August 12, 2006
Date